Retail Food Establishment Inspection Report																	
Date:         Time in:         Time out:         License/P           1/10/2024         2:10         3:15         FS-9												Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	, 		
Pı	irpo	se of	f Ins	spec	tion: 🗸 1-Routine 🗌 2-Follow Up				-Inve	stig	atio	n	5-CO/Construction	6-Other	TOTAL/SCOR	E	
		ishm 10U				Contact/Owner I <b>(en Lee</b>	Name:						<ul><li>★ Number of Repeat Vio</li><li>✓ Number of Violations</li></ul>		10/07/		
		al A				control : ra Pest/12-15-2	2023	Ho n/a	ood a				e trap : Trap/75gal/12-20-2023	Follow-up: Yes 🗸 No	13/87/E	D	
	Compliance Status: Out = not in compliance IN = in compliance NO							obse	rved		<b>A</b> = n	not ap	pplicable $COS = corrected on COS = corrected on C$	n site $\mathbf{R}$ = repeat vio		ı	
Ma	ark t	he ap	prop	oriate	points in the OUT box for each numbered item Priority Items (3 Pe								ox for IN, NO, NA, COS M ive Action not to exceed 3 da	ark an 🗙 in appropriat ays	e box for <b>R</b>		
Compliance Status         Time and Temperature for Food Safety           U         N         O         A         O						R	Compliance Status           O         I         N         N         C           U         N         O         A         O         Employee Health						R				
T	1	0	A	s	(E. doorson Enhandraid)					0	S		12. Management, food employees and conditional employees;				
	~								~				knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/	45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3				~	3. Proper Hot Holding temperature(135°F)	1			_	<u> </u>		I	Preventing Contamination by Hands				
		~			4. Proper cooking time and temperature				✓ 14. Hands cleaned and properly washed/ Gloves use <b>Gloves USed</b>				ised properly	_			
		~			5. Proper reheating procedure for hot hold Hours)	ing (165°F in 2			~				15. No bare hand contact wir alternate method properly fo				
-	~				6. Time as a Public Health Control; proceed	lures & records			<u> </u>				Highly Sus	ceptible Populations			
	Ľ				Ammond Source			16. Pasteurized foods used; prohibited food not off           Pasteurized eggs used when required					fered				
				-	Approved Source 7. Food and ice obtained from approved so	ource: Food in		_					no eggs			_	
	~				destruction corporate/BeneKeith								(				
	~				8. Food Received at proper temperature check at receipt				~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits		
					Protection from Contamina	tion		3				~	18. Toxic substances proper	y identified, stored an	id used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				_	<u> </u>			Wat	er/ Plumbing			
3	•			~	10. Food contact surfaces and Returnables           Sanitized at ppm/temperature			V	V				19. Water from approved so backflow device	0	ed; proper		
	~				11. Proper disposition of returned, previou reconditioned <b>discarded</b>			~				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper			
	<u> </u>			<u>.</u>		on Items (2 Po							rrective Action within 10 da	<i>ys</i>			
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Po	ersonnel	R		JN	N O	N A	C O S	Food Temperatu	re Control/ Identific	ation	R	
	~				21. Person in charge present, demonstratio and perform duties/ Certified Food Manag 2	er/ Posted			~				27. Proper cooling method u Maintain Product Temperatu	ire	quate to		
	~		22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and	-			
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, Thermal test strips <b>digital</b>	accurate, and calibrat	ed; Chemical/				
	~	23 Hot and Cold Water available: adequate pressure safe				e pressure, safe			<u> </u>					it, Prerequisite for O	peration		
	~				24. Required records available (shellstock destruction); Packaged Food labeled	tags; parasite			~				30. Food Establishment Permit (Current/insp report sign 12/31/2024				
2					<b>Conformance with Approved Pr</b> 25. Compliance with Variance, Specialized	ocedures								ipment, and Vendin	a		
H					HACCP plan; Variance obtained for speci- processing methods; manufacturer instruct	alized			~				31. Adequate handwashing f supplied, used	acilities: Accessible a	0		
					HACCP plan; Variance obtained for speci-	alized			~ ~					tact surfaces cleanable	nd properly		
	~				HACCP plan; Variance obtained for speci- processing methods; manufacturer instruct	alized ions			-				supplied, used 32. Food and Non-food Con	tact surfaces cleanable sed installed, maintained,	nd properly		
0	✓	N	N	С	HACCP plan; Variance obtained for speci- processing methods; manufacturer instruct <b>Consumer Advisory</b> 26. Posting of Consumer Advisories; raw foods (Disclosure/Reminder/Buffet Plate)/ <b>Core Items (1 Point)</b> <i>Violations Re</i>	alized ions or under cooked Allergen Label <i>quire Corrective</i>	Action	C	t to E	Ν	Ν	С	supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning tys or Next Inspection , Whit	tact surfaces cleanable sed installed, maintained, g facility provided chever Comes First	nd properly	R	
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Received by (signature)	<sup>y:</sup> Evelyn Hernandez	<sup>Print:</sup> Evelyn Hernandez	Title: Person In Charge/ Owner Manager
Inspected (signature)	<sup>»:</sup> Christy Cortez, RS	<sup>Print:</sup> Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Firehouse Subs	Physical A 1068	E I-30	City/State: Rockwall, TX		License/Permit # FS-9166	Page 2 of 2				
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	ATIONS Temp F Item/Location			Temp	p F			
cold top/ham	41 soup		167			36	-			
turkey	41	meatballs	133	tomatoes		37	7			
cheese	41	meaballs	81							
cheese	41	reach in glass front cooler/baco	n <b>41</b>							
cut tomatoes	41	2 door reach in freezer ambien	7							
under/tuna	41	WIC/turkey	38							
cut tomatoes	41	ham	39							
hot holding/ soup	171	meatballs	36							
Itam		SERVATIONS AND CORRECT								
Item AN INSPECTION OF YOUR EST Number NOTED BELOW:	FABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSER	VED AND				
Line hand sink 100+	⊦F equip	ped								
3/25 Meatballs had not been heated to	o 165 per ma	nufacturer's instructions before being p	laced in stean	n wells and th	hen need to hot hold at 1	35+F				
COS to 165+F as ha	ad out f	or 10 minutes only								
36 Need to store wipin	g cloths	in sani buckets								
Sani buckets setup	to 200 p	opm quats								
•	-	drinks, etc low and sepa	rate, not o	on count	ters or high in co	olers				
18 Need to label quats			,							
	1 1		r/ needs t	o be 200	)-400ppm quats/	COS				
	Do not dilute quats spray bottle if being used as sanitizer/ needs to be 200-400ppm quats/COS Cookies in front labeled									
	Back hand sink 100+F equipped									
1	3 comp sink 115+F Sani sink setup to 200ppm quats									
-		cold tops/under meats	oto							
010		1	, eic							
J	Water filter leaking/waiting on part to repair Need air gap under ice machine in back/COS									
			machina							
	Discussed daily cleaning of ice dispenser at soda machine									
	Some rusty shelves in WIC/to address/to be cleanable									
Received by: (signature) Evelyn Hernande	22	Evelyn He	ernandez Manage							
(signature) Evelyn Hernande Inspected by: (signature) Christy Cor	tez, 1	RS Christy C	ortez,		•	collected				

Form EH-06 (Revised 09-2015)